

Sauvignon Blanc 2020



AMISFIELD

GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

VINEYARD

The majority of our Sauvignon Blanc vines are planted in the shallow sandy loam soils on the gently sloping top terrace above the winery, with a small portion growing on the more fertile flats below.

WINEMAKING

The grapes were harvested over a four-week period according to their flavour and aromatic profile using a combination of hand and machine harvesting. Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using selected yeasts. A small component was barrel fermented and blended in for texture.

TASTING NOTES

Bright, vibrant, fresh aromatics are complimented by texture and depth on the palate with a mineral finish.

A highly aromatic nose with passionfruit, green pineapple, lime and elderflower notes. The palate drives on punchy acidity, matched with intense tropical fruit flavours. A juicy, energetic wine.

HARVEST COMPOSITION

Brix 22.5
pH 3.1
Titratable Acidity 9.7 g/L

WINE COMPOSITION

Residual Sugar 5.5g/L
Titratable Acidity 8.5 g/L
Alcohol 13%

Vine Age
15-21 years (planted 1999-2005)

Clone
MS UCDC 1